



Carefully curated range of premium Japanese Wagyu beef cuts and to share the art of Yakiniku.

Meticulously scrutinising the quality and our ingredients through food data analysis, while redefining the market of food appreciation, living and breathing the ethos of Michelin-level culinary.



JAPANESE WAGYU A5



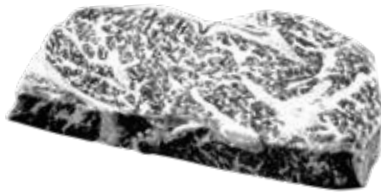
Indulge in the wonderful flavours of wagyu beef with our curation of exclusive premium A5-grade Wagyu beef.

Wagyu Beef, widely recognised as the tenderest variant of beef, has earned its exclusivity with its abundance of marbling and richness.

Each mouthful of this widely celebrated meat ignites a burst of beefy flavours within the palate.



AMERICAN PRIME



Hearty and sublimely beefy, American beef is characterised by its meaty and juicy texture, enveloping the entire palate everytime you sink your teeth into it.



AUSTRALIAN WAGYU



Carefully selected from Australian Wagyu, the rare cuts of tender and succulent beef tongue, from the middle to the back section, showcase exceptional cutting skills to present a visual impact, revealing the exquisite layers of flavor in this premium meat selection.



JAPANESE WAGYU A5



Japanese A5 Wagyu Chateaubriand

| \$ 98 per 100g

Named after the French author François-René de Chateaubriand, the Chateaubriand steak cut is trimmed from the centre of the beef fillet. Choose medium doneness to experience its fabulous juicy texture fully and savour its elegant aroma that envelopes the entire palette.

Japanese A5 Wagyu Ribeye Cap

| \$ 98

The ribeye cap is the outer muscle of the ribeye shotthrough with marbling fat of exceptional tenderness. It is deliciously flavourful, with the heat caramelizing the surface while the middle reaches an excellent medium rare.



Japanese A5 Wagyu Ribeye Roll

| \$ 88 per 100g

With its excellent marbling and lean ratio, this rare piece is considered the most coveted cut of meat. It has an ideal balance of flavour and marbling.



Japanese A5 Wagyu Striploin

| \$ 88 per 100g

An exquisite cut from the front loin behind the ribs, with an evenly distributed marbling, boosting a perfect meat-to-fat ratio. Striploin is a perennial favourite as they are flavourful, savoury, and chewy.

Japanese A5 Wagyu Filet Mignon

| \$ 88

The filet mignon is the most tender and delicate part of all cuts. It is lean and riddled with a distinctive marbling that delivers a melt-in-your-mouth succulence. Perfect for medium - rare grilling for an exceptionally fresh and sweet revealing taste.



JAPANESE WAGYU A5



Japanese A5 Wagyu Chuck Top Blade (Sukiyaki)

| \$ 82

Experience the indulgence of the shabu-shabu style by submerging the tender delights into our delectably sweet and savory Sukiyaki broth. With each bite, you'll savor the succulent cut with vibrant vegetables and silky tofu, embarking on a captivating journey of flavors and textures.

Japanese A5 Wagyu Thick Cut Chuck Top Blade

| \$ 82

The top blade is a part of the chuck primal at the shoulder area, rich in meaty flavour and lower in fat than other cuts with a pleasantly chewy texture.

Japanese A5 Wagyu Thin Cut Tri Tip

| \$ 72

Thinly slice cut against the grain for a rosiness to reach an optimal tenderness when seared in its medium doneness.

Japanese A5 Wagyu Top Sirloin

| \$ 68

A delectable top sirloin cap, boasting a beautifully lean texture and intricate marbling, embellished with a luscious, thick strip of tantalizing fat. This cut of meat is the epitome of flavor.

Japanese A5 Wagyu Flap Steak

| \$ 52

A succulent and tantalizing delight cut from the flap area that gracefully adorns every bite with its perfect balance of fats adds a touch of culinary nirvana.



Japanese A5 Wagyu Hamburger Steak

| \$ 24

Treat yourself to an ultimate experience and savor the unparalleled difference of a wagyu hamburger. Prepare for a burst of textural delight and a symphony of flavors that will leave you astounded.



Japanese A5 Wagyu Umami Platter



Japanese A5 Wagyu Filet Mignon

The filet mignon is the most tender and delicate part of all cuts. It is lean and riddled with a distinctive marbling that delivers a melt-in-your-mouth succulence. Perfect for medium - rare grilling for an exceptionally fresh and sweet revealing taste.

\$ 178



Japanese A5 Wagyu Rib Cap

The rib cap is the glorious outer rim of the prime ribeye cut. It is unctuous and juicy, with the highly marbled layer slipping through the taste bud as the most tender, succulent, and flavorful cut.



Japanese A5 Wagyu Striploin

An exquisite cut from the front loin behind the ribs, with an evenly distributed marbling, boosting a perfect meat-to-fat ratio. Striploin is a perennial favourite as they are flavourful, savoury, and chewy.



Japanese A5 Wagyu Ribeye Roll

With its excellent marbling and lean ratio, this rare piece is considered the most coveted cut of meat. It has an ideal balance of flavour and marbling.



Japanese A5 Wagyu Delight Platter



Japanese A5 Wagyu Thin Cut Tri Tip

Thinly slice cut against the grain for a rosiness to reach an optimal tenderness when seared in its medium doneness.

\$ 136



Japanese A5 Wagyu Flap Steak

A succulent and tantalizing delight cut from the flap area that gracefully adorns every bite with its perfect balance of fats adds a touch of culinary nirvana.



Japanese A5 Wagyu Cube Cut Chuck Top Blade

The top blade is a part of the chuck primal at the shoulder area, rich in meaty flavour and lower in fat than other cuts with a pleasantly chewy texture.



Japanese A5 Wagyu Rump Cap

A delectable top sirloin cap, boasting a beautifully lean texture and intricate marbling, embellished with a luscious, thick strip of tantalizing fat. This cut of meat is the epitome of flavor.



AMERICAN PRIME

US Prime Ribeye Steak | \$ 48

Distinguished by the abundant marbling and juicy tenderness, the US Prime Beef Ribeye is a top-quality steak with exceptional taste and texture.



US Prime Dallas Cube | \$ 38

Prime- grade beef selects Angus beef short rib, cut into thick pieces, boasting richness in meat quality with a medium- doneness that crisps up the surface nicely and blends perfectly with the robust layer of flavours across the meat.

US Prime Chuck Flat Iron Steak | \$ 36

The chuck shoulder primal yields cuts known for their chewy and beefy flavor. It is well-marbled, richly flavored and juicy.



US Prime Boneless Short Rib | \$ 32

US prime ribs hold a high grade, with succulent marbling, making it the best quality beef cut.

US Prime Chuck Flat | \$ 30

A primal shoulder cut using a thin-slice technique, keeping the meat well-marbled and retaining the juiciness in a condensed burst of aromatic treat.

US Choice Rib Strip | \$ 18

Premium red meat, laced with even fat distribution and juiciness, comes with rich flavour and delicate texture.

US Choice Chuck Eye Roll | \$ 18

The chuck eye steak offers a flavorful, rich, and savory beef taste from its well-marbled texture, which provides a juicy succulence with each bite.



AUSTRALIAN WAGYU

AUS Wagyu DNA Tongue | \$ 80

A diamond-textured blade and spiral slicing create a mingling effect of the muscle and meat on the palate, yielding a bouncy bite that delivers a crisp and pure beef flavour in its medium-well cook marbled with generous amount of fats.

AUS Wagyu Thick Cut Tongue | \$ 56

A thick-cut beef tongue cooked medium-well to achieve tenderness and chewy texture with an exploding flavour.

AUS Wagyu Thin Cut Tongue | \$ 32

A palatable, firm, fleshy and dense chewiness develops an elegant and juicy taste coupled with a gentle tenderizing with both spring onions and onions aromatics.

AUS Wagyu Tongue Prosperity Bag | \$ 48

Succumb to the irresistible taste of a generously sliced beef tongue here, wrapped in the refreshing flavors of onions. The juicy beef and crisp vegetables come together to create a symphony of flavors that will leave you wanting more. Whether enjoyed alone or paired with sake, this dish is a must-try for all food enthusiasts looking to satiate their cravings with delectable and authentic tastes.

AUS Wagyu Lower Portion Of Tongue | \$ 28

Good marbling with chewiness adds sweetness to the dish, as well as a rich taste and tingling sensation.

PORK

Iberico Pork Shoulder Blade

| \$ 26

A valuable cut, riddled with a distinctive marbling, enhances its juiciness while releasing a delicate flavour and a pleasant aroma that is uniquely Iberico.



Iberico Pork Jowl

| \$ 22

Iberico Pork is widely recognised for its evocative flavour exuding a unique, delicate nutty aroma and an unbeatable texture that is truly sublime.

Spanish Pork Belly

| \$ 18

An incomparable flavoured pork belly cut delivering flavorful ribbons of fat & meat. This clean cut of meat with a hint of fat provides a distinctive tenderness.

MUTTON

Frenched Lamb Chop

| \$ 20

The New Zealand lamb rack is a succulent, sweet, and tender lean meat known for its rich lamb flavour. Recommend for medium doneness.

CHICKEN

Chicken Wings

| \$ 14

Appealing chicken wings baked to golden brown, crisp on the outside and tender and juicy on the inside.

Boneless Chicken Thigh

| \$ 14

Treat yourself to our exclusively picked, flattering chicken boneless chicken thighs richly flavoured with butter and garlic.



Chicken Cartilage Soft Bone

| \$ 14

Simply-prepared soft chicken cartilage seasoned with salt and pepper, made savoury for its crunchy texture.

SEAFOOD

Queen Snow Crab Legs | \$ 38

Snow Crab is one of the most popular species famous for its stringy yet delicate texture that reveals a rich, tender snowy white meat with a sweet salinity flavour.



Abalone | \$ 26

Also known as Locos, named after Chilean, these abalones are rich and authentic succulent with a firm texture.

Prawns | \$ 20

Specially picked for its appealing shelly profile, the tiger prawn is your good source of protein with a fulfilling sweet and rounded taste.

Mackerel | \$ 20

Experience the aroma of a distinctive and robust flavor, with a slightly sweet finish and tender chew.

Neritic Squid | \$ 18

With compliments from exclusive access to fresh aquatic from Taiwan Penghu, this neritic squid is fresh, soft, chewy, and delicate to taste.

Cuttlefish | \$ 18

Relish in this soft yet firm meat texture of mild and subtle sweetness with a splash of authentic brininess from the coastal.

SEAFOOD



Raw Crab Roe in Crab Shell

| \$ 18

The restaurant's signature Raw Crab Roe in Crab Shell is seasoned with Japanese miso and topped with butter and crab sticks, elevating its creaminess and lusciousness.

Scallop with Raw Crab Roe Sashimi

| \$ 16

Delicate way to serve up Japanese sashimi - grade scallops dressed in delicious flavours of miso crab paste to enhance its fantastic taste.



Cuttlefish Sausage

| \$ 14

Cuttlefish Sausage, using sashimi grade Penghu cuttlefish, is grilled gently over low heat to retain its excellent, bouncy texture and distinctive sea aroma.

Skate Fin

| \$ 12

A signature classic appetizer paired well with any gulps. Its distinctive marination and tint scorch taste enclose a unique aroma.

Scallop

| \$ 10

Japanese sashimi-grade scallops, moist with firm flesh, produce a rich and sweet flavour.

VEGETABLES



Mixed Vegetables

| \$ 16

A hearty comprehensive cut of vegetables consisting of king oyster mushroom, fragrant and sweet corn, crunchy zucchini and capsicum.



Japanese Yam

| \$ 12

A long thin Japanese Yam that gives you a satisfying crunch bite.

Corn

| \$ 9

Taste the world's flavours with exclusively picked beautiful corn that tastes exquisitely sweet with a superb flavour.

Zucchini

| \$ 9

The perfect thin sliced great crunch drizzled with salt and pepper.

King Oyster Mushroom

| \$ 9

Exclusively-selected king oyster mushrooms packed with umami.

Capsicum

| \$ 8

Fresh, favour-packed, and lightly grilled capsicum brings out the sweet fruity taste.

Lettuce

| \$ 8

Freshly harvested crisp lettuce paired with a specialty sauce.

SIDE DISH



Beef Tongue with Brisket Miso Stew | **\$ 12**

Savor the rich and succulent beef tongue and briskets, perfectly seasoned with Japanese miso. Complementing the subtle sweetness of the radish, this dish offers a delicate meatiness with hearty and nourishing brisket to create a flavourful taste experience.

Golden Kimchi (Cold Dish) | **\$ 5**

A tantalizing Taiwanese local creation that boasts a gorgeous golden hue offering multi-layered flavour profiles with notes of crunchiness, sourness, sweetness, and spiciness.

Japanese Dressing Onion (Cold Dish) | **\$ 5**

Refreshing chilled onion paired with Japanese dressing with wasabi will leave you to bite after bite.

Yuzu Daikon Radish (Cold Dish) | **\$ 5**

Embellished with the invigorating zest of yuzu with a perfect blend of sweetness and sourness, along with a tangy crunch, making it a truly refreshing treat.

Chinese Bean Sprout Salad (Cold Dish) | **\$ 5**

A perfect choice for those who are looking for a light and refreshing appetizer as its crispy texture and addictive flavor make it a delightful addition to any meal.

Edamame | **\$ 5**

A healthy appetizer that brings sweetness to your yakiniku treats.

MAIN MEALS



Wagyu Beef Japanese Rice

| \$ 12

An exciting twist on the Taiwanese delicacy , the braised pork rice. The exclusive Braised Wagyu Beef Rice is crafted with a beefy concoction of Japanese and Australian wagyu for a truly satisfying meal for any meat and carb lover.

Japanese Rice with Spring Onion and Raw Egg

| \$ 8

A bowl of Japanese fragrance rice, mixed with raw egg and spring onions, is a popular staple best paired with grilled meat.

Ochazuke Japanese Rice Soup

| \$ 6

A rice soup with a rich dashi soup base blended with oolong tea with seaweed topped with crispy nori shreds before serving.

Japanese Rice

| \$ 5

Using Japanese rice with a chewy, fluffy texture brings out the distinct fragrance and subtle sweet aroma.

Miso Soup

| \$ 5

A traditional Japanese soup made with miso paste, wakame seaweed, egg and spring onions.

House Special Salad (Cold Dish)

| \$ 9

The signature in-house speciality salad drizzled with house dressing is worth a try.

DESSERT

House Sweet Potato with Cheese | \$ 9

Dense and fluffy sweet potato perfectly blended with creamy and gooey cheese, creating a balanced blend of sweet and savoury.

Homemade Caramel Pudding | \$ 9

A silky-smooth dessert with moderate sweetness topped with caramel sauce. It is light, delectable, and remarkable.